UNIVERSITY OF SWAZILAND Faculty of Health Sciences



DEGREE IN ENVIRONMENTAL HEALTH FINAL EXAMINATION PAPER 2005

TITLE OF PAPER

FOOD CHEMISTRY AND ANALYSIS

COURSE CODE

EHS 511

DURATION

2 HOURS

MARKS

100

:

INSTRUCTIONS

READ THE QUESTIONS & INSTRUCTIONS

CAREFULLY

ANSWER ANY FIVE QUESTIONS

EACH QUESTION CARRIES 20 MARKS.

WRITE NEATLY & CLEARLY

NO PAPER SHOULD BE BROUGHT INTO OR

OUT OF THE EXAMINATION ROOM.

BEGIN EACH QUESTION ON A SEPARATE

SHEET OF PAPER.

DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS GRANTED BY THE INVIGILATOR.

QUESTION 1

Discuss and illustrate hydrogen bonding of water and its role in gel formation

(20 Marks)

QUESTION 2

a) Briefly discuss ascorbic acid and retinol.

(10 Marks)

b) Explain two reasons why water is essential to living things (10 Marks)

QUESTION 3

Using structures to illustrate your answer, briefly discuss:

a) Amino sugars.

(10 Marks)

b) Polar positively charged amino acids.

(10 Marks)

QUESTION 4

Using illustrations to demonstrate your answer contrast glycosidic bonds and peptide bonds of food biopolymers. (20 Marks)

QUESTION 5

a) Describe and illustrate triacylglycerides and what are their natural food source (10 Marks)

b) Describe and illustrate lactose and what is its natural food source (10 Marks)

QUESTION 6

Some qualitative tests were done on food samples and the results were as shown on Table 1:

Sample	Molisch test	Biuret test	Fehling test	Seliwanoff	Sakaguchi's
				test	test
A					++
В	++			++	
C	++				
D		++			++
E	++		++		

Key: ++ denote positive results and --denote negative results

Which of the sample(s) contained: Lactose; Sucrose; Gelatine; Arginine; and Starch? (10 Marks). Justify your answer (10 Marks).